

RED MESA GRILL

Traverse City

GRILLED PORK RIBEYE WITH GREEN CHILE MASHED POTATOES

(Serves 2)

Tequila-Ancho Sauce

INGREDIENTS:

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|------------------------|---------------------|
| 2 Tbsp. Olive Oil | 1 Cup Apple Cider |
| 1 Small Red Onion | 4 Whole Peppercorns |
| 1 Cup Anejo Tequila | 2 Tbsp. Brown Sugar |
| 1 ½ Ancho Chile | Pinch Kosher Salt |
| 2 ½ Cups Chicken Stock | |

COOKING DIRECTIONS:

1. Heat olive oil in a saucepan over medium heat, add onion and cook until soft.
2. Add tequila, ancho pepper, chicken stock, apple cider, peppercorns, and brown sugar. Cooking until reduced by half, stirring occasionally. (15-20 minutes)
3. Strain ingredients through a fine mesh strainer and return liquid to sauté pan, and reduce another 50%.

Jerk Spice

INGREDIENTS:

- | | |
|----------------------------|--------------------------|
| 1 Cup Paprika | 1 Tbsp. Onion Powder |
| 2 ½ Tbsp. Salt | 1 Tsp. Ginger, ground |
| 2 ½ Tbsp. Black Pepper | 1 Tsp. Allspice, ground |
| 2 ½ Tbsp. Dried Thyme | 1 ½ Tsp. Habanero Powder |
| 2 Tbsp. Garlic, granulated | |

COOKING DIRECTIONS:

1. Mix all ingredients together and place in an airtight storage container.

Pork Ribeye

INGREDIENTS:

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|----------------------------|-------------------------------|
| 1 Cup Fresh Wild Mushrooms | 1 Tbsp. Garlic, freshly diced |
| ½ Cup Tequila Ancho Sauce | 2 Eight Oz. Pork Ribeye's |

COOKING DIRECTIONS:

Sauté mushrooms, Ancho Sauce, and garlic. Meanwhile, grill pork chops to medium at 160 degrees.

SERVING DIRECTIONS:

Top each pork ribeye with half of the mushroom mixture, one scoop of green chile mashed potatoes, and your choice of fresh vegetable.

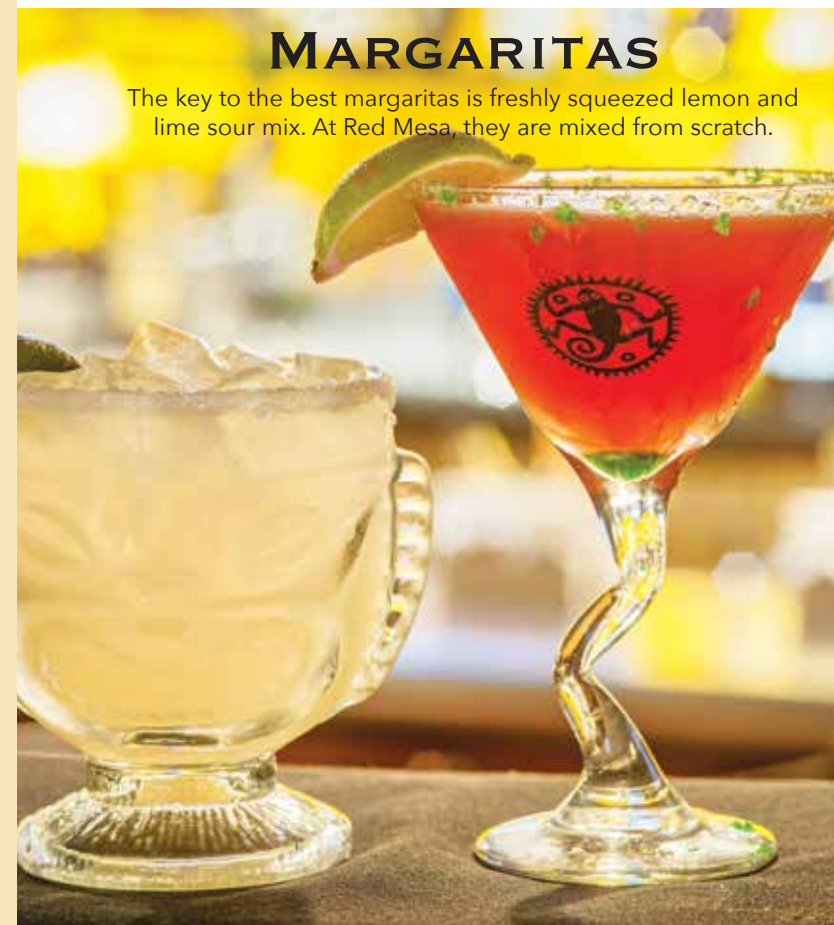
Green Chile Garlic Mashed Potatoes

INGREDIENTS:

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|-----------------------------------|----------------------------|
| 5 Lbs. Red Skin Potatoes | 1 Cup Green Chile's, diced |
| 8 Oz. Butter | 1 ½ Tsp. Salt |
| 10 Oz. Cream Cheese | ¾ Tsp. White Pepper |
| 2 Oz. Heavy Cream | ¼ Tsp. Cayenne Pepper |
| 8 Oz. Whole Roasted Garlic Cloves | |

COOKING DIRECTIONS:

1. Boil potatoes in salted water until fork tender.
2. Place the remaining ingredients in saucepan and heat on low until butter and cream cheese have melted.
3. Puree butter mixture together and place in a mixing bowl.
4. Using a hand mixer or kitchen stand mixer slowly add potatoes to bowl while mixer is running. Mix until potatoes are a smooth consistency.



MARGARITAS

The key to the best margaritas is freshly squeezed lemon and lime sour mix. At Red Mesa, they are mixed from scratch.



CHEF AARON MEYERS

Chef Meyers has been dishing up Latin America's favorites in Traverse City since 2006. The only thing he likes more than cooking is eating the traditional foods of South America and he especially enjoys Brazilian cuisines such as the chimichurris and smoked meats of the Churrascaria.

Meyers has been cooking since childhood and loved sharing and bringing these culinary traditions to the tables of Red Mesa Grill. His key in implementing the always rotating seasonal specialty menu including Pumpkin Fiesta, Churrasco, Holiday 3 Course, World Tacos, and Caribbean Tour. In addition to his extensive culinary expertise, he is an avid mushroom hunter and has recently become a certified mushroom identification expert.



GENERAL MANAGER, TROY CURET

Troy Curet has had the privilege of working with Magnum Hospitality since 2010. He is originally from Southern Mississippi and has worked in restaurants across the U.S. including Chicago and Honolulu. He has a passion for the culture and drink of Latin America and finds the stories and traditions fascinating. He is working his way through the Court of Master Sommeliers.

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Many Fun & Festive Wonders

RED MESA GRILL

HAPPY BEQUILA

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